

Moroccan Chili



Voted CincyMagazine "2012 Best Chef"

Voted "2011 Personal Chef of the Year"

Voted CityBeat "2011 & 2012 Best Caterer"

Serves 4

2T olive oil	1T ground cumin	1 large sweet potato, peeled, large dice
1 onion, finely diced	1t salt	2c beef broth
1 pound ground lamb	28oz fire~roasted diced tomatoes, do not drain	1c chopped kale leaves
6 garlic cloves, finely minced	15oz garbanzo beans, do not drain	2T lemon juice
2T harissa paste		Greek yogurt, or sour cream, for garnish

In a large stock pot, heat oil and sauté onion until soft, about 5 minutes. Push the onions to the sides of the pan and add the lamb. Cook the meat, breaking apart with your spatula, until nicely brown and cooked through. Add the garlic, harissa, cumin, and salt. Cook 1 minute, or until the spices are fragrant. Carefully pour in the tomatoes and simmer, scrapping up any brown bits on the bottom of the pan, until the liquid has reduced, 15 minutes.

Stir in the chickpeas, sweet potatoes, beef broth and kale. Bring to a boil, turn the heat to low, and simmer uncovered for 15~20 minutes, or until the sweet potatoes are tender and the chili has thickened. Remove from the heat, stir in the lemon juice, and taste for seasoning.

Garnish with a dollop of Greek yogurt or sour cream.

Debbie Spangler ~ Certified Personal Chef

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